



Long Island Fall Restaurant Week
Sunday, January 23rd - Sunday January 30th
3 Course Prix Fixe Menu \$42 Per Person
Dine In Only

Appetizers

Seafood Baked Clams

Homemade seafood stuffing

Roasted Buffalo Cauliflower

Served with blue cheese

Sweet Chili Fried Calamari

Fresh Mozzarella, Tomato and Basil

Drizzled with our honey balsamic dressing

Spinach and Artichoke Dip

Served with tortilla chips

Entrees

***The New Yorker**

A marinated 12oz. Prime strip steak
Served with a baked potato and sautéed vegetables

Coconut Crusted Salmon

Served with sautéed broccoli and seasoned rice

Chicken Souvlaki Platter

Served in a warm pita with Greek salad and French fries

Chilean Seabass

Lightly topped with lobster cream sauce
Served over spinach risotto

Chicken Francese

Served over rice

Rigatoni with Chicken & Spinach

Rigatoni, grilled chicken, spinach, and mozzarella tossed in a creamy pink sauce

Pan-Seared Ahi Tuna

Over zucchini noodles with avocado and tomatoes.
In our light garlic and oil sauce with a side of soy sauce

Desserts

Oreo Crunch Ice Cream Cake

Creamy Cheese Cake

Signature Walnut Brownie

Before placing your order, please inform your server if a person in your party has a food allergy. Thank you
**This item can be cooked to your liking, consuming Raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*